



New Freedom
GAS KITCHENS

The Kitchen *is* **THE HEART OF THE HOME**


Dad has his office, Cousin Jane her schoolroom, and Tim his workshop. But how about you? Why don't you have a cheerful spot in which you spend much of your workaday time—a pleasant, livable, modern kitchen?

Of course, you love every square foot of your home. But somehow the kitchen is the place where things happen. The place where you get things done!

Children enjoy the kitchen, too. They revel in its heart-warming, secure atmosphere. Just being where Mother is makes for companionship.

And the tasks you accomplish there, large and small—all add up to a happy home and a healthy family, and surely that's the satisfying quality of homemaking—knowing you're contributing in both tangible and intangible ways to the personal growth of each member of your household.

Then why not plan for the kind of kitchen that fairly sings with charm and provides all the wonderful new conveniences? And in order to get such a complete modern kitchen, make it GAS all the way.



LET US HELP YOU MAKE IT LIVABLE, LOVELY AND WORK-SAVING, TOO!



- The Gas Industry is opening up a whole new world of comfort and convenience for you. As a matter of fact, it has had its kitchen planning specialists hard at work for years studying what you, Mrs. Homemaker, want in your new modern kitchen. And the things you want are now being provided for you in New Freedom Gas Kitchens—the kitchens where work takes wings.
- Let's begin by understanding just what a New Freedom Gas Kitchen really is. It is streamlined to the *'nth degree*—step-planned to the last inch! And it is built around these three great freedom-from-drudgery essentials—a new automatic gas range built to “CP” standards, gas-heated water and a silent gas refrigerator.
- Cabinets and appliances are *made* to go together with no dust-catching crannies to mar their beautiful, unbroken work surfaces. Moreover, the kitchen is free from unwanted cooking heat—yes, even unpleasant cooking odors, and is cleaner, cooler.
- Finally, it's *your* kitchen, designed with your needs in mind and replete with all the little personal worksavers you've been dreaming of for years!
- So, keep in touch with your Gas Company for the latest news on these New Freedom Gas Kitchens. Choose a lovely, livable kitchen—an efficient work-saving kitchen.



The Last Word in KITCHEN PLANNING

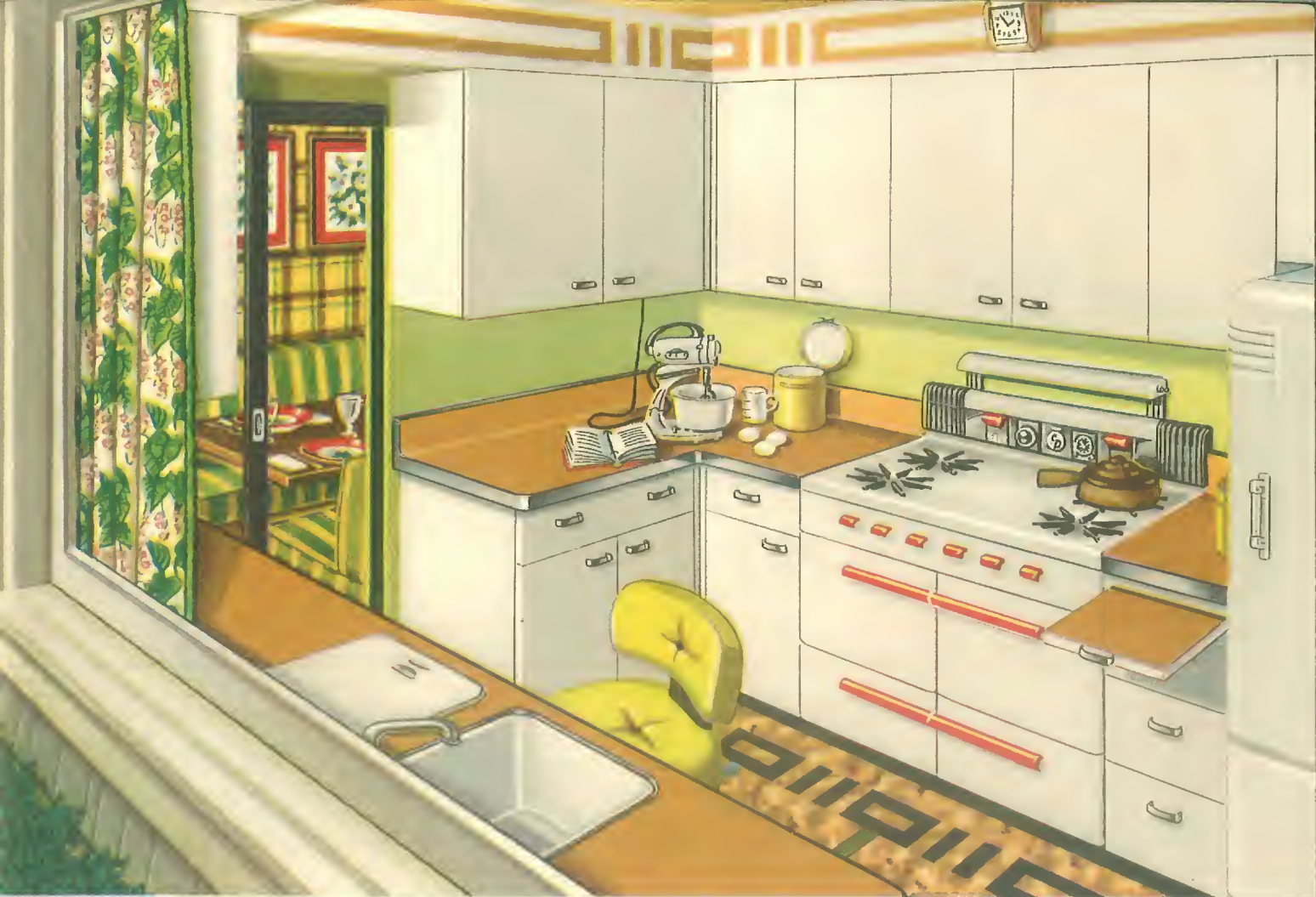
WHETHER YOU'RE BUILDING a new home or remodeling your present one, you will want the kind of kitchen you like to work in, the kind that really suits *you*. So here's how to begin.

Of course, you will take advantage of the scientifically approved ideas on New Freedom Gas Kitchen Planning as provided for you in this book. And you will certainly want to consult your Gas Company for practical advice, particularly on the essential equipment which you will be purchasing.

And now for arrangement. You'll save steps, accomplish more in less time and with less fatigue, if you arrange your sink, gas range and gas refrigerator in one of the patterns shown here.

At the far left is the U-shaped kitchen arrangement, with the sink at the center, the range and refrigerator on either side and with connecting work counters all around. Here you can work in your own compact niche without walking weary miles every day. And when Junior and the pup bounce through, they won't get under foot.





The L-shaped kitchen is economical of space and allows work to flow almost effortlessly from one work center to the other. And, as in the U-shaped kitchen, cross-traffic doesn't hinder your work.

For a small kitchen the Corridor or Two-Wall arrangement is excellent.

Here the sink and refrigerator are arranged on one wall, with the range on the other, while counters for preparing and serving meals are placed on either side.

The Straight-Line or One-Wall kitchen has all equipment arranged in "assembly line" fashion. This is a compact, simplified kitchen plan designed usually for very small home or apartment use.

Not much space? Not much money? Don't worry! You still can have an efficient, easy-to-work-in New Freedom Gas Kitchen, if you use these basic plans as your guide.





Nice Going...
the

EXPERTS SPEAK

THINK FOR A MOMENT of just what you do to prepare a meal for the dining table. First, through the back door of most homes come the milk, meat, fresh vegetables and fruits. So right there, near the service entrance, very often belongs the gas refrigerator. Here perishable foods can be quickly stored, safe against wasteful wilting and spoilage.

At a central point in your kitchen is perhaps the best location for your sink. Here's where you have gas-heated water for washing and preparing foods, and later for cleaning up.

Then comes the range, where the final preparation of meals takes place. For efficiency, and to be sure that cooked foods will always be hot when they reach the dining nook, breakfast bar or table, the gas range should be placed as near as possible to the spot where food is to be served.

Makes sense, doesn't it? From delivery entrance, to gas refrigerator, to sink, to gas range, to dining table. No lost motion or weary crisscrossing of steps. So thanks and a bow to the experts. They certainly have given us many general excellent helps on kitchen planning. But, remember, your own kitchen may present a specific problem; and because it is yours, you can adjust to meet your own needs.

Between the three basic work centers is your working space and your food preparation space. In cupboards above and below your counters you can keep those dishes and utensils most often used at each work center.

Be sure to provide a good light at each work center so that on late winter afternoons and at night your kitchen work can be easily accomplished—your kitchen can be pleasant and cheerful.



Cooking Center



Food Storage Center

*Preparation
and
Clean-Up Center*



PAINT  **THE KITCHEN** **RED**
OR **YELLOW**
IF YOU WANT TO



"A KITCHEN designed and decorated exactly as I'd like it?" What's to prevent it? It's to be *your* kitchen—not Mrs. Brown's or Mrs. Gray's or a model for a showroom!

Who cares for a laboratory-perfect kitchen, if it's not home-perfect above all else? So plan your New Freedom Gas Kitchen to fit your own tastes and the special needs of your household. Above all, choose the colors *you* like, the arrangement *you* like!

Are there growing children in the family? Then include a place for their after-school snacks; plan a spot where they can visit with you at your work. Is there a baby, just learning to walk? Then have a play pen where he can climb and crawl under your watchful eye, and yet be out of harm's way.

Do you and your husband entertain often? If so, you will want an extra roomy gas refrigerator, a gas range with adequate cooking space, a large oven and broiler and an ample supply of gas-heated water.

Keep in mind, too, the added demands on your kitchen when elderly people live in your home.

And, of course, consider your *own* comfort. Plan a broad, picture window above your sink looking toward a view, if there is one. Great advances are being made, too, in the science of kitchen ventilation. Cooking odors soon will be a thing of the past, and so will greasy vapors and unwanted heat. These will be removed at the source in a New Freedom Gas Kitchen with its modern gas range. Be sure to investigate.

Perhaps you would like a Dutch door with a top half that opens like a casement, designed with a convenient shelf for receiving groceries. This is a good idea; so consider it, too, if you like it.

Remember also that with a small radio on your menu-planning desk you can tune in on helpful household programs or entertainment.

And as for cutlery, notice in the illustration on this page the rack which is especially designed to hold your

cooking spoons, paring knives and kitchen knives. Do you like it? Do you want one? Then this, again, is just another distinguishing feature that can make your kitchen serve you.

Open shelf space at the end of a counter is mighty handy, too, for storing your toaster, waffle iron and mixer between uses. Perhaps you will want to think about that?

Yes, be as individualistic as your tastes and budget allow, even to painting the kitchen red, if you like! Or if you prefer, make it a warm canary yellow like the one in the illustration, and remember, yellow is lovely for a kitchen that has north light. Or if you like a cool, sea-shell pink, remember that it is at its best in a sunny bright kitchen.

All of the illustrations in this booklet are designed primarily to give you a wealth of ideas from which you will want to choose those you really like—those best adapted to your own needs. For, of course, you can dream up a kitchen of your very own which will be just as efficient, just as functionally right, just as charming as these, but one which will also suit your own individual requirements—one which will truly express you.



GAS GIVES YOU NEW FREEDOM



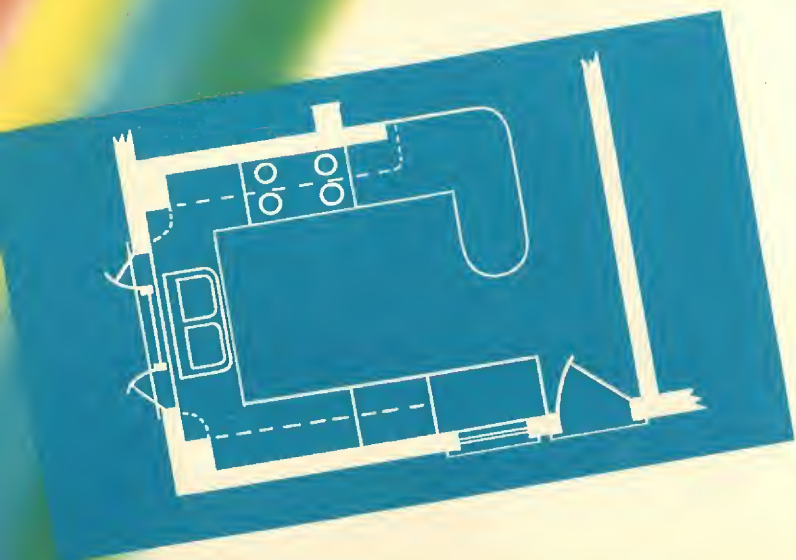
CERTAINLY YOU CAN COOK just as tempting a meal in a kitchen with bare walls and curtainless windows! And if you like that kind of a kitchen, have it by all means. But the chances are you will want to go feminine in that kitchen of yours, where you spend so many hours every day.

So, make it pretty, please! The whole rainbow of colors is yours to choose from for walls, work surfaces and floors. Venetian blinds give a smart, modern look and a lovely cool light on hot, sunny days. Your curtains, whether made of dainty dimity, tailored gingham, or of one of the new attractive cotton prints can reflect a charming, homey atmosphere if you just make them so.

Show off your pottery mixing bowls, too; put them on gay open shelves for everyone to see or plant a hyacinth bulb or an early violet and plan so that it will bloom on your kitchen window sill. And remember, too, that a string of colored gourds or a bowl of fresh fruit artistically placed here and there will give a livable, lived-in look to your surroundings.

And who is to say "no" if you want to transfer bright colored designs to your cupboard doors? Or if you want to paint those flour and sugar canisters of yours to blend with the all-over color scheme? In fact, go all out for the kind of kitchen that expresses your natural love of beauty.

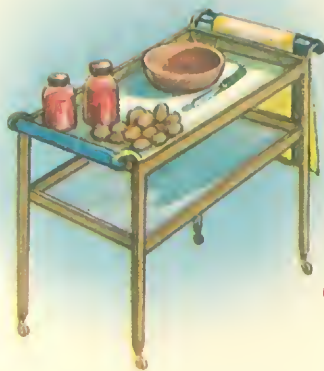
Then when folks drop in, you can say with pride, "Do come and see my lovely kitchen!" And, what's more, you, yourself, will actually look forward to enjoying hours and hours in that same "lovely kitchen."



*Make it Pretty
Please*



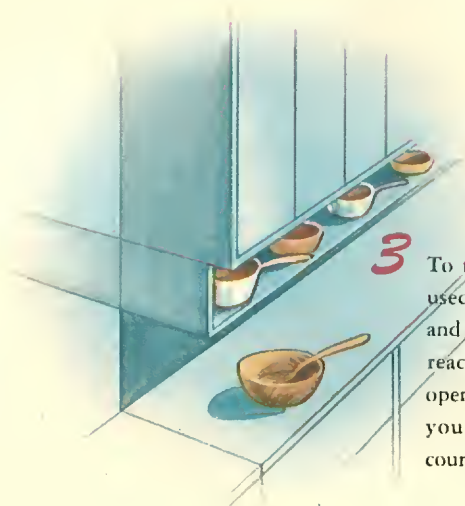
MORE *Woman*



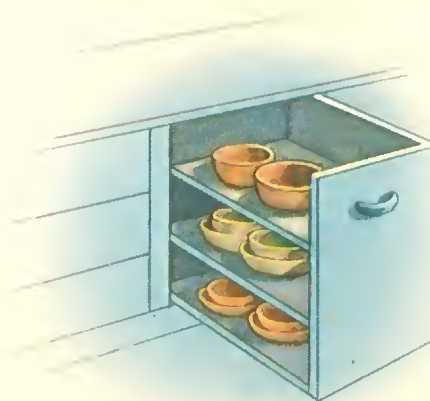
1 A roll-about table saves many needless steps. Use it for food preparation anywhere in the room. Let it carry meals to the dining room and soiled dishes to the sink for you.



2 Plan a series of small revolving shelves in the cupboard of your New Freedom Gas Kitchen for seasonings and spices. Thus you can find just what you're looking for by a simple turn of the shelves.



3 To tuck away those often-used bowls and utensils and yet have them in easy reach, place them on an open, elevated shelf at your meal preparation counter.



4 Here's a space-saving idea—practical sliding shelves that come out in the open. It saves the stooping for you.

5 At last — paper towels, where you need them most, in a recessed cabinet beside your sink. In the dining room, too, for dishwashing so

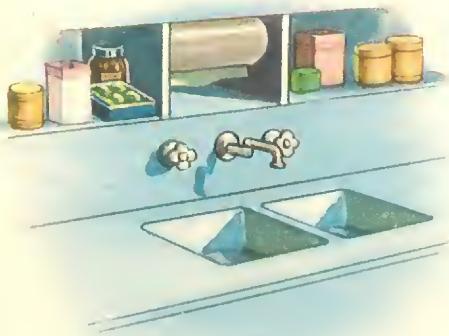


Power TO YOU



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provide a ver-
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6 Instead of stooping and rummaging in low cupboards for the exact utensil you need, just provide a tray-shelf, like this — it slides out at your touch.



7 Notice this clever pull-out shelf. Gives added work area where you need it most. Just the right height when you sit down to prepare vegetables.



8 No more food-stained recipe books or strained eyes when you have an illuminated pull-out "pulpit" shelf. Holds your recipes at convenient eye level.



KNOW YOUR UPS AND DOWNS

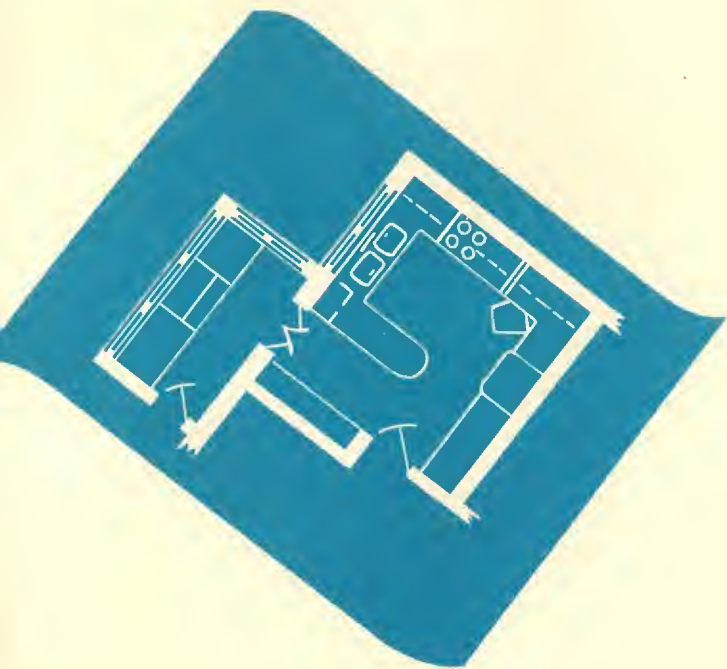


HOW LONG are your arms? How tall do you stand in the shoes you wear in the kitchen? Foolish questions? No—your height matters mightily when planning a new kitchen or remodeling an old one. For if you're tall, the work surfaces, wherever possible, should be high enough for comfort. If you're petite, you must be sure to look for working surfaces that are low enough for your shorter waist, arms and legs.

Ouch! That crink in your neck and that stab in your shoulder blades mean you've been raising your arms too high at your work. You can use your ingenuity and provide devices which will give you work surfaces at the correct height for you and for the tasks which are to be performed on them.

So here's a good way to test the exact, right surface height for you: Stand erect with your shoulders relaxed and your arms straight. Now place the palms of your hands flat on the work surface to be tested. Do your elbows bend and your shoulders hunch up? Too high! Must you lean down, slouching your back? Too low!

Remember, also, that different kitchen operations call for different heights of the working surface. Mixing, kneading, stirring put strain on your shoulders if the surface is too high. This does things to your posture, as well as your back. And why stand while you pare the potatoes, when sitting at a lower work surface is so much easier?





Yes! it's Comfort Conditioned!

WHAT DOES THAT MEAN? It means that the kitchen is easier to work in and more enjoyable to live in the year 'round. Why is it easier to work in?

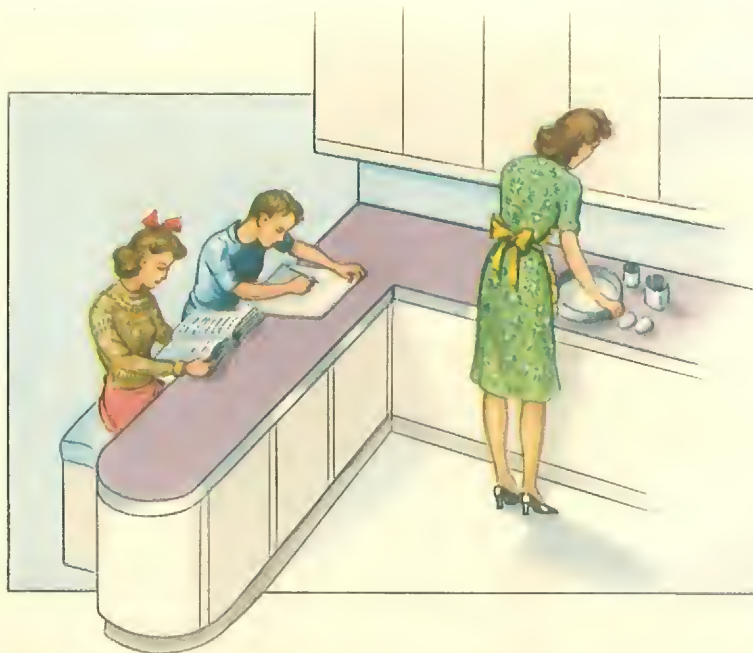
Because there is a planned arrangement of work areas, with space to store everything right at hand. This lops off miles of steps and hours of time in only one year's worth of meal-getting!

Why is it more enjoyable to live in?

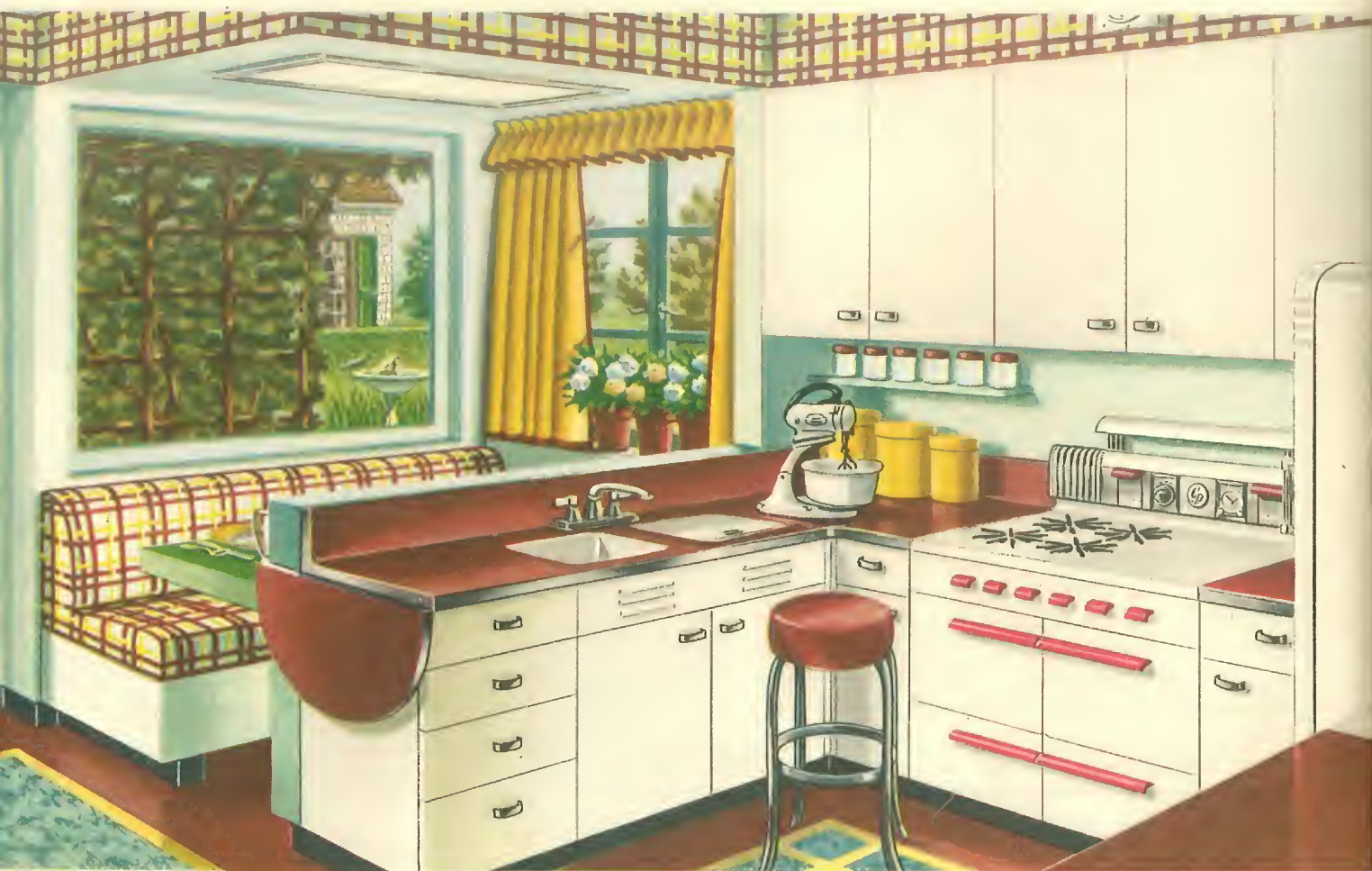
Because it's cooler the year 'round, easier to keep clean, and free from disagreeable kitchen odors. Air-control is the secret that makes this kitchen cooler and cleaner. First, it circulates the air. Second, it catches cooking odors right at their source: the range!

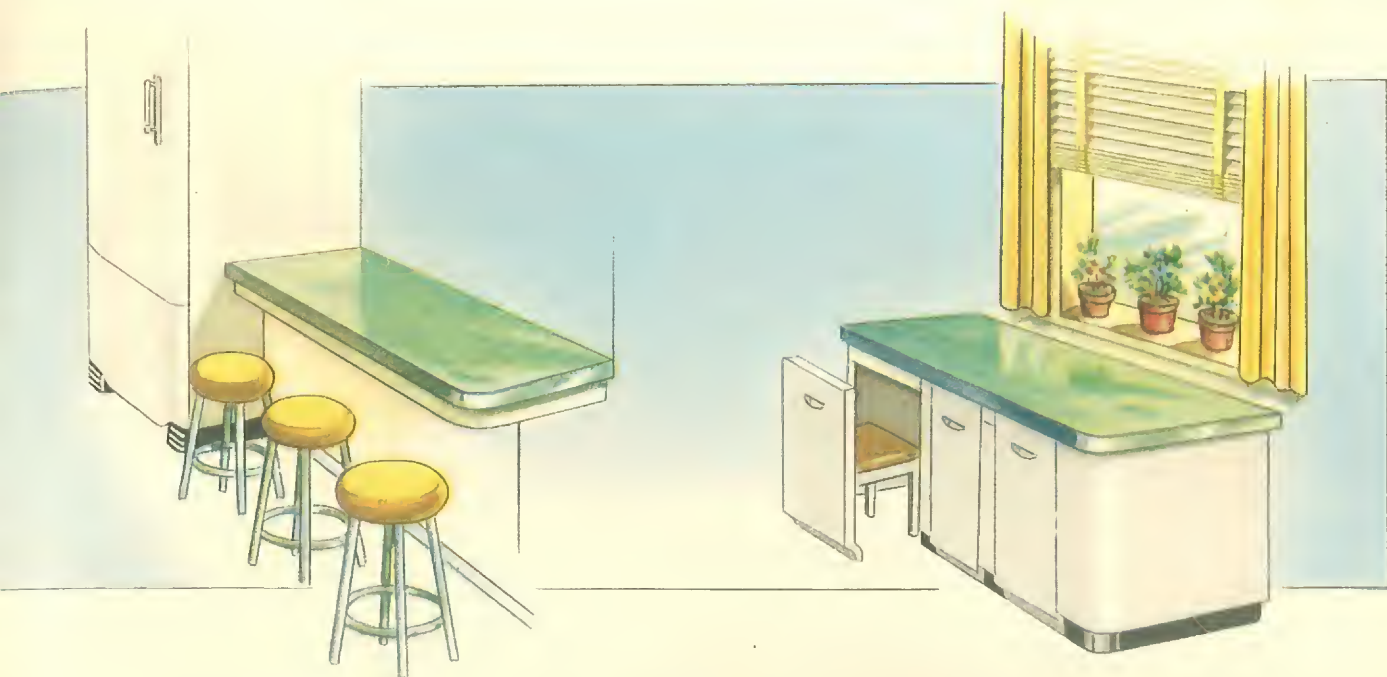
The big question you should ask yourself as you plan your new kitchen or remodel your present one is, "Why should I not go all the way and have my kitchen comfort-conditioned?"





**TAKE
IT
EASY**





IT'S AMAZING how a few extra square feet of floor space in your New Freedom Gas Kitchen can add to comfort, convenience and family sociability.

If you can spare the space, do plan to include a breakfast nook or breakfast bar in, or as part of, your kitchen. It will save setting the dining room table for at least one meal of the day and it will save on linens, too. And what's more, the breakfast coffee and eggs come direct from the gas range, without extra steps for you.

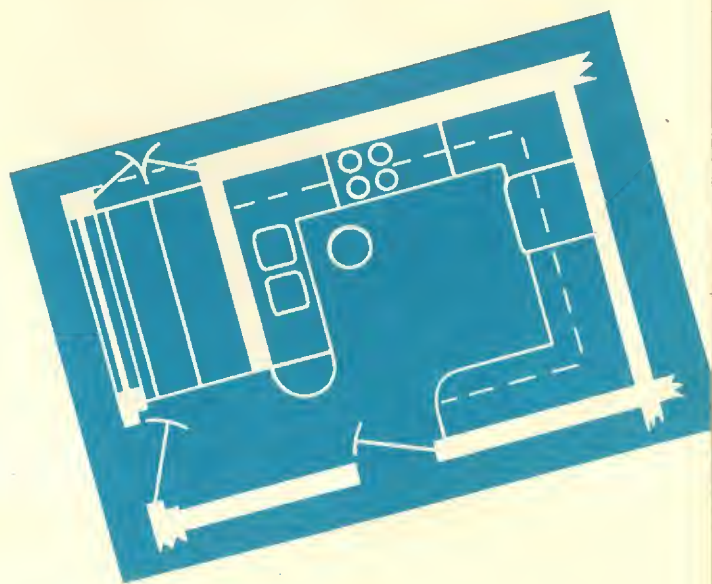
But a breakfast nook or bar has other practical kitchen uses, as well. You can keep your recipe file nearby and plan your menus while sitting there in comfort. Or you can use it as a desk for checking over the grocery bills and for keeping your accounts.

Besides, it can serve as a work surface for sprinkling and sorting the laundry. Handy it is, too, for cutting out material for sewing or even for arranging flowers. And it is also a good place for your work basket when you are doing odd-moment mending.

On days when you're canning, you'll welcome this extra working space. And when four o'clock comes with its mid-afternoon lull, you'll enjoy sitting down at your breakfast bar or in your breakfast nook while you drink a reviving cup of tea.

Perhaps the best part of a breakfast nook or bar is that it provides a place for the youngsters to study and play. Here they can be in the kitchen, in your company, yet out of the actual kitchen working area.

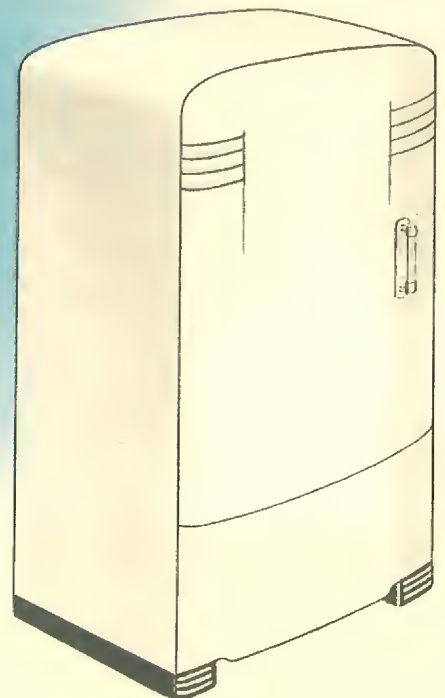
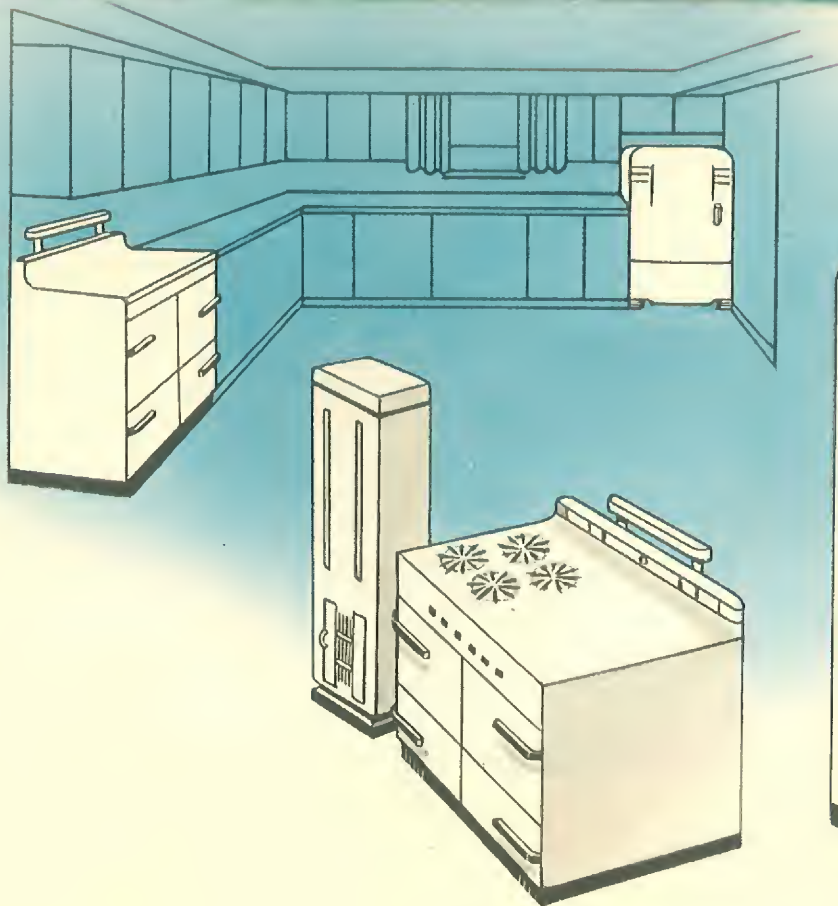
Don't overlook this handy all-purpose spot in your New Freedom Gas Kitchen. And for real practicality, design it with benches having washable coverings—or provide stools that shove in like a drawer and are out of the way when not actually in use.



THE KITCHEN

The Service Center

OF NEW FREEDOM GAS HOMES





Choose a Modern ***GAS*** Range For Tops In Cooking Perfection

BY NOW, NO DOUBT, you have taken pencil and paper and are doodling the plans for your brand new, modern kitchen. Across the doodle of your new gas range, jot down a note to remind yourself about the savings you'll get from the efficiency of gas and the absence of any parts that can wear out. That money can buy you something else you want for your new kitchen.

You will surely want to choose the type of gas range which includes every new discovery to make cooking faster, cleaner, cooler—completely dependable through all the years you use the range. Providing nutritious and delicious food for the family is one of women's major jobs. It can be an all-round pleasure as well.

Plan a New Freedom Gas Kitchen that will take the drudgery and fatigue out of meal preparation. Select an automatic gas range large enough to meet your family's needs. Be sure it has a good broiler, because you're cheating your family if you haven't yet introduced them to savory broiled meats and vegetables. The live flame cooking of gas brings out the best in a barbecued chicken or large rolled roast.

Today's new improved gas ranges have every dreamed-of convenience. Automatic clock controls that do the "oven-watching" for you. Burners and ovens that light automatically at the turn of a handle. New simmering burners that make possible the saving of nutritious vitamins and minerals. Deep-well cookers, dish warming closets, towel dryers and other devices are found on many models.

And how easy it is to *keep* your gas range clean—with the removable burners and jointless construction available on these new-type gas ranges.

"Will my new gas range give dependable performance and long years of service"—you ask. Yes, whatever "make" of gas range you buy, you can be sure of getting the very latest and finest when it carries the "CP" seal. Also, be sure the range bears the seal of approval of the American Gas Association Laboratories. Appliances bearing this seal comply with national requirements for safety, durability and efficiency.

Look for these identifying marks on the gas range you buy. Then enjoy New Freedom in your cooking through all the years ahead!

THE KITCHEN—THE SERVICE CENTER OF

New Freedom

GAS HOMES

KEEP HOUSE without a modern refrigerator? "Impossible," say millions of homemakers. For how else can perishable foods be kept at the unvarying low temperature that prevents food spoilage and safeguards family health?

A gas refrigerator is not only an economy—the way it protects every kind of food from garden-crisp lettuce to chicken giblets—it's a wonderful time-saver and convenience, as well. With such a refrigerator of ample capacity, you can do several days' marketing all at one time. You can keep more foods fresh longer.

Then, too, your new gas refrigerator is an ever-ready help in preparing delicious jellied salads, soups and frozen desserts. And well you know how the youngsters "go for" nutritious home-made ice cream!

There are two things to consider when you select a refrigerator for your New Freedom Gas Kitchen—the *type* and *size*.

Already two million families own gas refrigerators. These refrigerators are thrifty. They operate with no moving parts

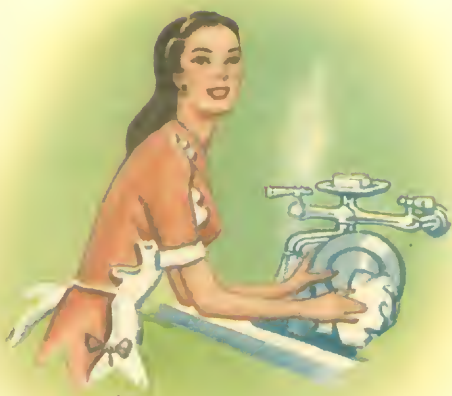
in the freezing system to break down or wear out. They stay silent and have longer life. And believe it or not, a tiny gas flame does all the work of freezing ice and maintaining a constant low temperature. That's why the gas refrigerator is so economical, both when brand new and through years of efficient service.

As to size—you'll bless the day you purchased the largest refrigerator your budget and kitchen space will allow. With such a refrigerator, you will never need to pile storage dishes one on top of another, or otherwise crowd the capacity of your refrigerator. And that is important, for with free circulation of air around food, cooling takes place faster and the food is therefore more perfectly preserved. A family size refrigerator has storage space for frozen foods.

Yes, you'll love your big silent gas refrigerator from the very first day you own it. And even ten, fifteen or even twenty years later you will still say, "My gas refrigerator is a fine investment!"

*Choose
a Gas Refrigerator
for
Silence, Economy,
Ample Room*





*Choose An
Automatic Gas Water Heater
for a
Dependable Around-The-Clock
Hot Water Supply*

THE WOMAN who must still heat water in a kettle or who has a very small water-heater is hopelessly handicapped as a homemaker. Constant hot water, and plenty of it, is as essential to kitchen work as instant heat is to cooking.

And so what a convenience to turn on the faucet and at once have quantities of piping hot water! Hot water that brings dishwashing soap to rich suds in seconds. Hot, soapy water that makes soiled dishes quickly sparkle again as it cuts through the grease and removes clinging food.

For cleaning windows, woodwork, floors and for the laundry, too, hot water, automatically gas-heated, is one of

the modern homemaker's most reliable servants. It is always available without effort or thought.

Modern automatic gas water heaters are dependable and efficient and provide a constant source of hot water; as the hot water is drawn off at sink or tub or by automatic clothes washer, the tank is automatically refilled and the water heated.

There is a correct size of automatic gas water heater available for each family's needs. Include one in *your* New Freedom Gas Home planning. In every sense of the word, it will mean New Freedom for you, more comfort for your family—and all the hot water you need at low operating cost!

YOU'LL HAVE
New Freedom
AND GRACIOUS LIVING



IN THE HOUSE SERVED BY

GAS 